



£15.95 - 2 COURSES

£19.95 - 3 COURSES



Allergy key

C – Celery, **D** – Dairy, **E** – Eggs,
F – Fish, **G** – Gluten, **GF** – Gluten
Free, **M** – Mustard, **S** – Shellfish,
Se – Sesame, **Su** – Sulphates,
TN – Tree Nuts, **V** – Vegetarian,
Ve – Vegan

If you have a food allergy or
special dietary requirement
please speak to a member of
staff, thank you

SPRING MENU

STARTERS

All served with homemade bread and whipped butter

Asparagus hollandaise and poached egg
(**E, D, Su**)

Natural smoked haddock rarebit on a tomato
and pickled shallot salad (**F, G, D, Su, E**)

Ham hock terrine with piccalilli (**GF**)

MAINS

Duck breast served with potato terrine, wilted
spinach and blackberry jus (**D, GF**)

Sea bass served with stir-fry vegetables, crispy
noodles and kimchi (**F, E, G**)

Fresh tagliatelle with roasted cherry tomatoes,
broad beans and asparagus (**E, G, D**)

DESSERTS

Rhubarb cheesecake, stewed rhubarb compote
(**Ve, GF**)

Chocolate fondant and homemade ice-cream
(**D, E, G**)

Warm Raspberry frangipane tart with cream
(**D, E, G**)



BYOB - Bring your own wine bottle
£5 corkage per bottle
(wine glasses provided)

WINE & DRINKS

WHITE WINE

	125ml	175ml	Bottle
Sauvignon Blanc, CYT Central Valley, Chile Stylish Chilean Sauvignon showing zippy acidity, lots of fresh fruit flavours and an appealing floral character	£2.50	£3.50	£13.50
Bella Modella Pinot Grigio	£2.75	£3.75	£14.25

ROSÉ WINE

Bella Modella Pinot Grigio Rose	£2.75	£3.75	£14.25
--	-------	-------	--------

RED WINE

Cabernet Sauvignon, Le Sanglier de la Montagne Rich and fruity with hints of spice	£2.75	£3.75	£14.75
CYT Merlot Packed with smooth cherry and raspberry flavours	£2.95	£4.25	£15.95

SPARKLING

Prosecco Casa Defra	—	—	£14.50
----------------------------	---	---	--------

BAR DRINKS

Bottled Beer 330ml	£3.50
Cider 330ml	£3.25
Pepsi Max / Coke 330ml	£1.50
San Pellegrino (Orange/Lemon) 330ml	£1.50
Still / Sparkling Mineral water	£1.20